# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Address			928 S Cooper					1 93	Je or c	-51800	SHITH	O Temporary O Seasonal					
City Memphis			Memphis Time i	n 05	5:1	5 F	M	A	M/PI	A Th	me ou	и <u>06:45</u> ; <u>РМ</u> ам/рм					
Ins	pecti	on Da	ate		05/04/2023 Establishment # 60512118						d 0						
			spec		窗Routine O Follow-up O Complain			- O Pr					Cor	nsultation/Other			
Ris	k Ca	tegor	y		O1 X2 O3			<b>O</b> 4				Fo	low-	up Required O Yes 鏡 No Number of	Seats	89	)
		R	isk		ors are food preparation practices and employee ontributing factors in foodborne illness outbreat									to the Centers for Disease Control and Preve			
					FOODBORNE ILLNESS R												
	line of			algnat	ted compliance status (IK, OUT, NA, NO) for each numbered ite		item									)	
	_	ompi	_	_	OUT=not in compliance NA=not applicable NO=not observ Compliance Status		R			recie	d on-s	ne dun	ng ins	Compliance Status		R	WT
	-	-	NA	NO	Supervision					IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	邕			NO	Person in charge present, demonstrates knowledge, and performs duties	0	0	5		12		0		Proper cooking time and temperatures	0	0	5
2	X	0			Employee Health Management and food employee awareness, reporting	0	0	5	٣	O IN	O OUT	O NA	NO	Proper reheating procedures for hot holding Ceoling and Holding, Date Marking, and Time as	1	0	
3	8			NO	Proper use of restriction and exclusion	0	0	°						a Public Health Control			
4	X	0	NA	0	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	0	
5		O OUT	NA	O NO	No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	-		12		00	0	Proper cold holding temperatures Proper date marking and disposition	8	00	5
6	X		_	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	-	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
-	邕	0		0	alternate procedures followed Handwashing sinks property supplied and accessible	0	0	2		IN	OUT		NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
9	IN 定	OUT	NA	NO	Approved Source Food obtained from approved source	0	0	_	23	× IN	O OUT	O NA	NO	food Highly Susceptible Populations	0	0	4
10	0	0	0	8	Food received at proper temperature		0	5	24		0	22		Pasteurized foods used; prohibited foods not offered	0	0	5
_	12		0	0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	6	ŏ	Ť		IN	OUT	NA	NO	Chemicals			
	IN	OUT		NO	Protection from Contamination				25	0	0	X		Food additives: approved and properly used	0	0	5
13	8	邕	8	1	Food separated and protected Food-contact surfaces: cleaned and sanitized	8	8	4	26	100 IN	0 OUT	NA	NO	Toxic substances property identified, stored, used Conformance with Approved Procedures	0	0	
	_		_	·	Proper disposition of unsafe food, returned food not re-	-				_				Compliance with variance, specialized process, and	_		
15	12	0			served	0	<b>0</b>	2	27	0	0	8		HACCP plan	0	0	5
15	2	0		Goo		-			-	_		~		HACCP plan	0	0	5
15	2	0		Goo	served d Retail Practices are preventive measures to c	ontro	l the	intr	oduc	tion	ofp	atho		HACCP plan	0	0	5
15	<u>ģ</u>	0			d Retail Practices are preventive measures to c	ontro COC	I the	intr ar/A during	oduc	tion AC	of p	atho		HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision)			
		OUT	_	00	d Retail Practices are preventive measures to c Trinct in compliance COS=com Compliance Status Safe Food and Water	ected o	D R n-site R	intr ar/- during WT	oduc	tion	iofp nces wr∣	atho	gens	HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment			5 WT
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	28	ол О О	Past Wab Varia	OU eurize	d Retail Practices are preventive measures to c T=not in compliance COS=com Compliance Status Safe Food and Water ed eggs used where required	ontro ected o Cos O O	the n-site R	art during WT	oduc inspe	ction ction 5	NUT	atho atho	gena nd no cted,	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	cos	R	WT
	28 29		Past Wat Vari Prop	OU eunze er and ance o	d Retail Practices are preventive measures to c Tenot in compliance COS=com Compliance Status Safe Food and Water ed eggs used where required lice from approved source extrained for specialized processing methods	ontro ected o Cos O O	the n-site R O	art during WT	oduc inspe	ction ction 5	of p ICES	atho	gens nd no cted, ashin	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, property designed, and used g facilities, installed, maintained, used, test strips ttact surfaces clean	COS O	R	WT
	28 29 30 31		Past Wati Varia Prop cont Plan	eurize er and ance o xer coo rol t food	Compliance         COS=com           Compliance         COS=com           Compliance Status         Safe Food and Water           ed eggs used where required         Dice from approved source           Data of the specialized processing methods         Food Temperature Control           Ding methods used; adequate equipment for temperature         properly cocked for hot holding	ected o cos cos 0 0 0	0 1 the 1 the	arA during WT 1 2 1 2 1	oduc L Pic Inspe 4 4	tion ction 5 2 6 7 0 8		atho ood ar onstru /arewo lonfoo	gena nd no cted, ashin d-cor	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips rtact surfaces clean Physical Facilities water available; adequate pressure	0 0 0 0	R 0 0 0	WT
	28 29 30 31		Past Wati Varis Prop cont Plan Appr	eunze er and ance o rol t food	Image: Compliance and preventive measures to compliance         Compliance Status         Safe Food and Water         ed eggs used where required         Tice from approved source         obtained for specialized processing methods         Food Temperature Control         oling methods used; adequate equipment for temperature	ected of Cos	0 R	arA during WT 1 2 1 2	oduc inspe	Contraction Contra		atho atho ood ar onstru varewo ionfoo lot and fumbii	gena nd no cted, ashin d-cor d-cor	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, property designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities	0 0 0	R 0 0 0 0 0	WT 1 1 1 2 2 2 2
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Fail	28 29 30 31 32 33 34 35 36 37 38 36 37 38 39 40 41 42 43 44 40 41 42 43		Past Wati Varii Prop cont Plan Appr Ther Food Inse Conf Pers Vip Was In-ut Uten Sing Glov	OU eurize er and ance o rol t food roved t prop cts, ro tamina conal o ng clo hing fi se ute sils, e le-use ves us y viola st perm most most ns 68-	Image: status         COS=con           Compliance Status         Safe Food and Water           ed eggs used where required         Trinot in compliance Status           Safe Food and Water         Ed eggs used where required           Trice from approved source         Distained for specialized processing methods           Food Temperature Control         Ding methods used; adequate equipment for temperature           properly cooked for hot holding         Hawing methods used           eters provided and accurate         Food Identification           etly labeled; original container; required records available         Prevention of Food Contamination           etents, and animals not present         ation prevented during food preparation, storage & display           cleanliness         this; properly used and stored           truts and vegetables         Proper Use of Utensils           nsils; properly stored         used           ed properly         stored; properly stored, dried, handled           visingle-service articles; properly stored, used         ed properly           ed properly         stored; centa-true, cen			intr           auro           durin           WT           1           2           1           2           1 <t< td=""><td>44 44 44 44 44 44 44 44 44 44 44 44 44</td><td>the section     the section</td><td></td><td>atho; ood at onstru varewo of and onstru varewo of and ot and ot</td><td>and no cted, ashin d-cor d cold ng ins e and acilitie de ve errefi de ve errefi de ve errefi de ve errefi de ve errefi de cold ng ins e and acilitie de ve de ve de cold ng ins e and acilitie de ve de cold ng ins e and acilitie de ve de ve d</td><td>HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment  nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean  Physical Pacilities water available; adequate pressure talled, proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed, facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used  Administrative Items  nit posted inspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed  Repeated violation of an identical risk factor may result in rever biling a written request with the Commissioner within ten (10) day  Administrative items  real Health Specific eatth/article/eh-foodservice ****</td><td>COS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0</td><td></td><td>WT 1 1 1 1 1 1 1 1 0 WT 0 WT 0 2023</td></t<>	44 44 44 44 44 44 44 44 44 44 44 44 44	the section		atho; ood at onstru varewo of and onstru varewo of and ot	and no cted, ashin d-cor d cold ng ins e and acilitie de ve errefi de ve errefi de ve errefi de ve errefi de ve errefi de cold ng ins e and acilitie de ve de ve de cold ng ins e and acilitie de ve de cold ng ins e and acilitie de ve de ve d	HACCP plan  A, chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment  nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean  Physical Pacilities water available; adequate pressure talled, proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed, facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used  Administrative Items  nit posted inspection posted Compliance Status Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed  Repeated violation of an identical risk factor may result in rever biling a written request with the Commissioner within ten (10) day  Administrative items  real Health Specific eatth/article/eh-foodservice ****	COS 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		WT 1 1 1 1 1 1 1 1 0 WT 0 WT 0 2023

PH-2267 (Rev. 6-15)	Free food safety training class	ses are available each mon	th at the county health department.	RDA 629
(19220) (Net. 0-10)	Please call (	) 9012229200	to sign-up for a class.	101.023

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: Tsunami Establishment Number #: 605121186

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	Yes
Smoking observed where smoking is prohibited by the Act.	Yes

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)			
Auto chlor 3 compartment sink	Bleach Quaternary	100				

Equipment Temperature	
Description	Temperature (Fahrenheit)
RIC (meat station)	35
RIC (veggie station)	35
RIC (dessert fridge)	40
RIF (dessert freezer)	0

Food Temperature		Temperature ( Fahrenheit)	
Description	State of Food		
Zucchini & squash mix	Cold Holding	38	
Spinach	Cold Holding	40	
Cabbage	Cold Holding	39	
Asparagus	Cold Holding	38	
Tofu	Cold Holding	40	
Steak 1	Cold Holding	38	
Steak 2	Cold Holding	38	
Squid	Cold Holding	38	
Artichoke	Cold Holding	37	
Pasta (penne)	Cold Holding	38	
Meatballs	Cold Holding	38	
Tomatillo salsa	Cold Holding	38	
Sea bass	Cold Holding	37	
Scallops	Cold Holding	36	

Total # 7

Repeated # ()

13: Raw was observed on top shelf in freezer. Raw meat on bottom was stored near RTE (ready-to-eat) foods. Please separate RTE foods from raw.

14: Cutting board at dessert station is deeply stained and grooved. Please replace cutting board.

35: Foods are not properly labeled. Foods out of original container without an original label must have a written label. Foods must be labeled in refrigerator, freezer, and dry storage/room temperature.

45: Reach-in coolers in dessert station are not clean. Please clean interior and exterior of equipment. Cutting board is stained. Please clean or replace cutting board.

49: There is a leak under the 3 compartment sink. Please fix leak under 3 compartment sink.

53: The ceiling in the serving line arew, dessert station, and dishroom are all stained. Light cover is cracked in dishroom. Please repair, replace, or clean areas.

55: Permit is expired. Please update permit and post a current copy. Please call 901-222-9175 for more information.

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment Name: Tsunami	
Establishment Number : 605121186	
Comments/Other Observations	
1:	
2:	
3: 4:	
5:	
6:	
7:	
8:	
9:	
10: No delivery at this time.	
11:	
12: Shellstock tags are available and coordinate with appropriate timeframe requirement.	
15:	
16: Observed several orders being prepared correctly. 17: Not observed at this time.	
17: Not observed at this time. 18: Not observed at this time.	
19:	
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57: 1: 2: 3: 4: 5: 6: 7: 58: 1: 2: 3: 4: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5	
3:	
b:	

\*\*\*See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments See last page for additional comments.

\*\*\*See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information
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Establishment Name: Tsunami

Establishment Number: 605121186

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

# Establishment Information

Establishment Name: Tsunami

Establishment Number # 605121186

Sources			
Source Type:	Food	Source:	Ben E. Keith, Gordon's, Off The
Source Type:		Source:	
Additional Comm	ents		
Safe food donation	n pamphlet given		